

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

| Establishm | ent Name | | | Telephone Number | Date of Inspection PERMIT # |
|-------------|-------------|-------------------|---|--------------------------------|----------------------------------|
| Revelot | | | L | 312 120 1214 | (mm/dd/yr) |
| | | | imber and street, city, state, zip code) | | 12/17/2019 19-247 |
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| Owner | • • • | | term Manual to 11120 | Purpose: | Follow-up Release Date |
| | | | | Routine | I |
| Owner's A | ddress | _ | | 2. Follow-up | Summary of Violations: |
| | | | | 3. Complaint | Summary of Violations: |
| Person in C | Charge | - 1 | | <u>"</u> | $C \bigcirc NC / R \bigcirc$ |
| hart | m 5 | ten | • | 4. Pre-Operational | C RC RC |
| Responsibl | | | sil | 5. Temporary | Menu Type (See back of page) |
| | | | | 6. HACCP | |
| Certified F | | | | 7. Other (list) | 123 <u>X_4</u> 5 |
| Now las | <u> </u> | ıtır | (3/10/23) | | |
| • CRITICAI | L ITEMS AF | RE ID | ENTIFIED IN THE CHECKLIST AND NARRATIVE COL | UMNS MARKED "C" | |
| • VIOLATIO | ON(S) REPE | ATEI | FROM PREVIOUS INSPECTIONS ARE DENOTED IN T | THE "SUMMARY OF VIOLATIONS" A | ND IN THE NARRATIVE BELOW AS "R" |
| Section# | C/NC | R | Narrat | tive | To Be Corrected By |
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MENU TYPE

| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods. |
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| 2 | Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments. |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible. |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |

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| Floyd County Health Department Inspection Notes | | | | | | |
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